

Buchanan Special Chicken Biryani

Ingredients:

2 kg Chicken on the bone (you can use boneless)

To grind

12 red chillies

20 grams turmeric

6-8 green peppercorns

6-8 pink peppercorns

8-10 black peppercorns

10 grams cumin seeds

10 grams fennel seeds

5 grams caraway seeds

20 grams coriander seeds

Pinch of nutmeg powder (any excess will make it bitter) if unsure skip.

3 green cardamon

2 black cardamon

2-3 inches of cinnamon stick

8-10 cloves

Whole spices

3 green cardamon

2 black cardamon

8-9 strands of Saffron

2-3 inches of cinnamon stick

8-10 cloves

10 grams cumin seeds

1 star anise

1 mace flower

8 large onions sliced (preferably pink)

40 grams garlic (chopped)

40 grams ginger (chopped)

80 grams fresh coriander (chopped)

6-8 tomatoes

3-4 fresh bay leaves or 5-6 dried (fresh bay leaves will give natural green colour)

100 ml Chicken stock or 2 stock cubes

Method : Marinate for best results

Apply Salt, and ginger/garlic paste about 60 grams and half of the paste of spices to the chicken. Marinate overnight or for 8 hours. Add 250 ml yoghurt at least an hour before cooking.

Cooking:

Fry 25% of the onions on low flame until crispy and keep aside

Heat 50 ml oil in a large pan. Fry chopped ginger and garlic for about a minute on medium flame Add sliced onions, and fry until translucent or slightly brown add chopped tomatoes fry for 3-4 minutes add rest of the masala paste, fry for further 3-4, now add the chicken and ensure that it is cooked in an open pan on low flame for about 25 minutes add half of the chopped coriander

Rice preparation:

Wash 1kg Basmati rice 3-4 times and keep a side of about 20 minutes, bring water to a boil with a piece of cinnamon stick, 3-4 cloves, 2-3 cardamon, a tablespoon of salt and then add rice and cook on high flame for 12 minutes, then drain.

Put a layer of rice in an oven safe utensil. Add cooked chicken layer, cover the chicken with the gravy, top up with a layer of rice add saffron and bay leaves then add another layer of rice, put crispy fried onions and some chopped coriander and cover, and seal the container. Put utensil into a pre heated oven for 10 minutes and serve hot.

